



# Banff Springs Hotel



## Luncheon



Special Hors d'Œuvres 1.00      Salami Sausage 75      Tuna Fish Salad 75      Green Onions 30  
 Ripe or Green Olives 45      Crabmeat Cocktail 50      Home-made Pate de Foie Gras 75  
 Fresh Caviar 1.10      Norwegian Sardines 65      French Sardines, per tin 60      Iced Celery 40  
 Virginia Ham 90      Anchovies in Oil 70      Shrimp Cocktail 50      Roquefort Stuffed Celery 60  
 Radishes 30      Canape Caviar (single) 85      Canape Anchovies 50      Smoked B. C. Salmon 70

## SOUPS

**Puree of White Beans, Faubonne 40**  
Cold Tomato Bouillon 40      Cold Chicken Broth 35

**Consomme Alphabet 35**  
Cold Strained Chicken Gumbo 45

## FISH

**Baked Whitefish, Paysanne 75      Fried Filet Red Snapper, Tartare Sauce 70**  
**Broiled Sea Trout, Maitre d'Hotel 75**

## ENTREES

Chicken Pot Pie, Family Style 1.10 Braised Ox Tail, Bourgeoise 90  
Fried Calves Brains with Bacon 80  
Omelette, Florentine 80 Poached Eggs, Princesse 75

## ROAST

### Roast Loin of Pork, Apple Sauce 90

SPECIAL DISHES TO ORDER [15 minutes]

Planked Salmon Trout, Argenteuil 1.25  
Loin Lamb Chop en Casserole, Banff Springs 1.25  
Spaghetti Neapolitaine 1.00  
Steak Minute, Forestiere 1.25  
Banff Springs Salad 1.00  
Fruits Rafrraichi 1.00

## VEGETABLES

String Beans 35      Canadian Green Peas 35      Cauliflower 50      French Flageolet Beans 45  
     Buttered Beets 40      Wax Beans 40      New Green Peas 50      New Spinach 50  
     New Parsnips 40      New Green Beans 40

POTATOES: New Potatoes 30      Boiled 15      Mashed or Baked 20      French Fried 25  
     Maitre d'Hotel 30      Au Gratin 30

#### COLD BUFFET SELECTIONS

Ribs of Beef 1.00    Cold Pork 90    Lamb 90    Canadian Ham 90    Galantine of Capon 1.00  
Jellied Pig Knuckle with Asparagus Tips 90    Ox Tongue 80    Cold Roast Chicken (half) 1.50  
Assorted Cuts 1.00    Cold B. C. Salmon a la Russe 90    Assorted Cuts with Chicken 1.25  
Potato Salad served with all Cold Selections

#### SALADS

Cold Asparagus 60    Cold Slaw 35    Combination 60    Watercress 40    Waldorf 75  
Russian 65    Lettuce and Cucumber 60    Heart of Lettuce 50    Lettuce and Tomato 60  
SPECIAL DRESSINGS: Mayonnaise 25    Roquefort 25    Thousand Islands 25

#### SWEETS

##### **Deep Apricot Pie 40    Neapolitaine Parfait 50**

Caramel Custard 30    Parfait Nougatine 50    Charlotte Russe 45    Cold Rice Pudding 30  
Cup Custard 30    Deep Canadian Apple Pie 40    Macaroon Glace 60    French Pastry 20  
Napoleon 20    Macaroons 30    Meringue Glace 60    Peach Melba 70    Coupe Bow Falls 60  
Pound or Fruit Cake 30    Petit Fours 30    Lady Fingers 30    Strawberry Shortcake 50  
ICE CREAM: Vanilla 40    Strawberry 40    Chocolate 40    Lemon or Orange Sherbet 30

#### FRUITS

Fresh Peaches 40    Raspberries with Cream 40    Yakamines 40  
Canteloupe (half) 30    Water Melon 30    Table Plums 40    Apricots 40  
Cherries 40    Sliced Pineapple 40    Okanagan Apple 15    Banana 15  
Grape Fruit (half) 35    Sliced Bananas with Cream 30    Loganberries with Cream 40  
PRESERVED FRUIT: Pineapple, Pears, Cherries, Apricots 40

#### CHEESE

Stilton 35    Canadian 35    McLaren's, Individual 40    Gruyere 45    Camembert 45  
Bar le Duc Jelly, Red or White 50    Roquefort 50    Trappist 40    Neufchatel 45  
Kraft Canadian 35    Imported English Stilton 50

Tea, with Milk 20; with Cream 25    Special Coffee 40    Milk 20    Fresh Buttermilk 15  
Coffee, with Hot Milk 20; with Cream 25    Postum 25  
Individual Bottle Milk 25

For other Dishes see a la Carte Menu

Above portions to be served to one person only

An additional charge of 5c. per portion is added for service in rooms

**SODA FOUNTAIN**  
on  
The Terrace

Bottled and Draught Beers  
on sale in  
**THE TAVERN**

BANFF SPRINGS SPECIAL CUP \$2.00

ADANAC MINERAL WATERS

Saturday, July 5, 1924



BANFF  
SPRINGS  
HOTEL



SODA FOUNTAIN  
..... on .....

THE TERRACE



BOTTLED & DRAUGHT BEERS  
..... on sale in .....

THE TAVERN

**Table d'Hoté Luncheon**

Puree of White Beans, Faubonne

Consomme Alphabet

Broiled Sea Trout, Maitre d'Hotel

Braised Ox Tail, Bourgeoise

Omelette Florentine

Roast Loin of Pork, Apple Sauce

Mashed Potatoes

Stewed Corn

Caramel Custard Pudding

Strawberry Ice Cream

Tea

Coffee

Milk

Saturday, July 5, 1924

\$1.50

4



10



6



2



12

#### CANADIAN PACIFIC HOTELS

1 CHATEAU LAKE LOUISE	- - -	LAKE LOUISE, ALTA.
2 EMPRESS HOTEL	- - -	VICTORIA, B.C.
3 HOTEL VANCOUVER	- - -	VANCOUVER, B.C.
4 BANFF SPRINGS HOTEL	- - -	BANFF, ALTA.
5 GLACIER HOUSE	- - -	GLACIER, B.C.
6 PLACE VIGER HOTEL	- - -	MONTREAL, QUE.
7 MCADAM HOTEL	- - -	MCADAM JCT., N.B.
8 SICAMOUS HOTEL	- - -	SICAMOUS, B.C.
9 HOTEL PALLISER	- - -	CALGARY, ALTA.
10 ALGONQUIN HOTEL	- - -	ST. ANDREWS, N.B.
11 ROYAL ALEXANDRA HOTEL	- - -	WINNIPEG, MAN.
12 CHATEAU FRONTENAC	- - -	QUEBEC, QUE.

11



1



7



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8



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